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Attorney's Docket No. SP-1296.1

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Patent No.	:	6,811,798 B2	<b>Certificate</b> <b>DEC 20 2004</b> <b>of Correction</b>
Inventor:	:	Charles W. Monagle	
Serial No.	:	10/715,753	
Filed	:	11/18/03	
Examiner	:		
Art Unit	:	1761	
For	:	Soy Protein Product and Process For its Manufacture	

MAIL STOP PATENT CORRECTION

Commissioner for Patents

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**EXPRESS MAIL CERTIFICATE**

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Dated: 12/10/04

Tonya Walker  
Tonya Walker

DEC 22 2004

**UNITED STATES PATENT AND TRADEMARK OFFICE  
CERTIFICATE OF CORRECTION**

PATENT NO. : 6,811,798 B2  
DATED : 11/2/2004  
INVENTOR(S) : Charles W. Monagle

It is certified that error appears in the above-identified patent and that said Letters Patent  
is hereby corrected as shown below:

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PATENT NO: 6,811,798 B2

No. of additional copies

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(12) **United States Patent**  
**Monagle**(10) **Patent No.: US 6,811,798 B2**  
(45) **Date of Patent: Nov. 2, 2004**(54) **METHOD FOR MANUFACTURING A SOY PROTEIN PRODUCT**WO WO 98/45448 10/1998  
WO WO 02/15712 2/2002(75) **Inventor: Charles W. Monagle, Fort Wayne, IN (US)**(73) **Assignee: Solae, LLC, St. Louis, MO (US)**(\*) **Notice:** Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 0 days.(21) **Appl. No.: 10/715,753**(22) **Filed: Nov. 18, 2003**(65) **Prior Publication Data**

US 2004/0105904 A1 Jun. 3, 2004

**Related U.S. Application Data**

(62) Division of application No. 09/930,733, filed on Aug. 15, 2001.

(60) Provisional application No. 60/226,706, filed on Aug. 18, 2000.

(51) **Int. Cl.<sup>7</sup> ..... A23L 1/20; A23L 2/00**(52) **U.S. Cl. .... 426/46; 426/634; 426/656; 426/800; 426/801; 426/590**(58) **Field of Search ..... 426/590, 634, 426/656, 800, 801, 46**(56) **References Cited****U.S. PATENT DOCUMENTS**

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(57)

**ABSTRACT**

This invention relates to a soy protein product with a modified sugar profile. The soy protein product has desirable flavor and functional properties. The soy protein product has a high sucrose and monosaccharide content and is low in indigestible oligosaccharides. The soy protein product does not have galactinol that is present in soybeans developed to have a low indigestible oligosaccharide content. The soy protein product is rich in isoflavones. The method for manufacturing the soy protein product uses conventional soybeans that have better agronomic properties than soybeans developed to have a low indigestible oligosaccharide content. The method for manufacturing the soy protein product uses a  $\alpha$ -galactosidase enzyme. The method for manufacturing the soy protein product retains the natural level of isoflavones occurring in soybeans.

**28 Claims, 2 Drawing Sheets**